



# BUSINESS LUNCH

*Our Business Lunch is a culinary journey that reimagines the traditional Indian household lunches with a modern spin. Inspired by India's beautiful culture of hearty and well balanced 'tiffins', this special menu has been designed to let you sample the best of our progressive Indian fare, individually portioned for a wholesome meal-for-one, idyllic for both, a quick working lunch or a leisurely afternoon fete.*

**3 COURSE - AED 125\***

Smalls + Street Grills + Mains

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\*All prices are in AED, exclusive of 7% authority fee & 5% VAT.

Please inform the server should you be allergic to any ingredient or have dietary restrictions.

## AMUSE

### CHEF'S SELECTION (N) (D)

## SMALLS

(Choose Any One)

### FROYO PAPDI CHAAT (N) (D) (V)

Tamarind and sweet curd froyo, crackling papdi,  
Lucknowi chaat chutney

### GRILLED CARROT AND BURRATA (N) (D) (GF) (V)

Smoked and grilled pickled carrots, goloka farm burrata,  
chilli honeydressing, soured rhubarb

### BAATI TOAST (N) (D) (V)

Rajasthani wheat crisp, spiced heirloom tomato jam,  
fermented black pepper cheese

## STREET GRILLS

(Choose Any One)

### MARWAD GRILLED PANEER (N) (D) (GF) (V)

Mathania chilli pickle marinade, cashew crunch,  
cedar wood wrapped & smoked

### SMOKED MEATLESS KEBAB (N) (D) (V)

Pea protein kakori kebab, saffron-infused missi roti,  
birista crunch

### LAKHORI GRILLED MUSHROOM (N) (D) (GF) (V)

Charred portobello, Himalayan mushroom mince,  
shimeji pepper ganache, umami chilli reduction

### 🍛 RAJPUTANA MURG SOOLA (D) (GF)

Fermented chilli butter, shikaar masala marinade,  
Bhavnagari chilli, sirka foam

### RECHEADO PRAWNS (N) (D) (GF)

Sicilian king prawns, Goan sherry malt vinegar & chilli blend,  
fermented pineapple, coriander chimichurri & tobico

### KASHMIRI SEEKH KEBAB (N) (D)

Minced mutton kebab, saffron-glazed naan,  
pickled onions, doon chetin

## SORBET

### CHEF'S SELECTION (D) (GF)

## MAINS

(Choose Any One)

Accompanied with Rice/Breads

### SAAG BURRATA (N) (D) (GF) (V)

Tempered spinach saag, Italian handmade burrattini, crackling spinach

### PANEER SIRKA PYAZ (N) (D) (GF) (V)

Onion tomato masala, sirka onion

### TRUFFLE METHI MALAI (N) (D) (V)

Truffle mushroom seekh, tossed wild enoki & oyster shrooms, charred edamame

### VEGETABLE DUM BIRYANI (N) (D)

Winter vegetables, awadhi biryani masala, sesame-crusteD parda

### CHICKEN TIKKA BUTTER MASALA (N) (D) (GF)

Charcoal-grilled chicken, Punjabi makhni sauce

### JODHPURI MUTTON (N) (D) (GF)

Cloves smoked mutton, Marwadi methaniya chilies

### CRAB GASSI (N) (D)

Mangalorean coconut & tamarind chutney, sautéed crab meat, rawa crusted soft-shell crab

### TIKKA KEBAB DUM BIRYANI (N) (D)

Tandoor grilled chicken tikka kebabs, nut-crusteD parda, burhani raita

## SIDES

Add on: 25\*

### BLACK DAL (D) (GF)

### YELLOW DAL (D)

### BREADS (D)

### ANAR MINT RAITA (D) (GF)

### STEAM RICE (GF)

## DESSERTS

Add on: 25\*

### KAAPI RASGULLA (N) (D)

Salted caramel ice cream, cocoa crunch

### SOFT SERVE (N) (D)

Please ask your server for the flavour of the day

(GF) Gluten Free (N) Contains Nuts (D) Contains Dairy (V) Vegetarian

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